PREMIER®

MANUAL DE INSTRUCCIONES
FREIDORA SIN ACEITE
FRD-5208AF

ESTIMADO CLIENTE

Con el fin de que obtenga el mayor desempeño de su producto, por favor lea este manual de instrucciones cuidadosamente antes de comenzar a utilizarlo, y guárdelo para su futura referencia.
Si necesita soporte adicional, no dude en escribir a: ***info@premiermundo.com***

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PRECAUCIÓN
RIESGO DE CHOQUE ELÉCTRICO , NO ABRA
Precaución: Para reducir el riesgo de choque eléctrico, no retire la cubierta, no hay partes manipulables por el usuario al interior de la unidad. Refiera todo mantenimiento o intervención técnica a personal técnico calificado.
Este símbolo indica la existencia de voltaje peligroso al interior de esta unidad, que constituye un riesgo de choque eléctrico.
Este símbolo indica que hay importantes instrucciones de operación y mantenimiento en la literatura que acompaña a esta unidad.

LÍNEAS DE SERVICIO AL CLIENTE PREMIER

Venezuela:	0800 – ELECTRIC (353-2874)
Panamá:	300-5185
Sitio Web:	www.premiermundo.com
E-mail:	servicioalcliente@premiermundo.com

NOTA
Nos reservamos el derecho de modificar las especificaciones, características y/u operación de este producto sin previo aviso, con el fin de continuar las mejoras y desarrollo del mismo.

⚠ INSTRUCCIONES DE SEGURIDAD

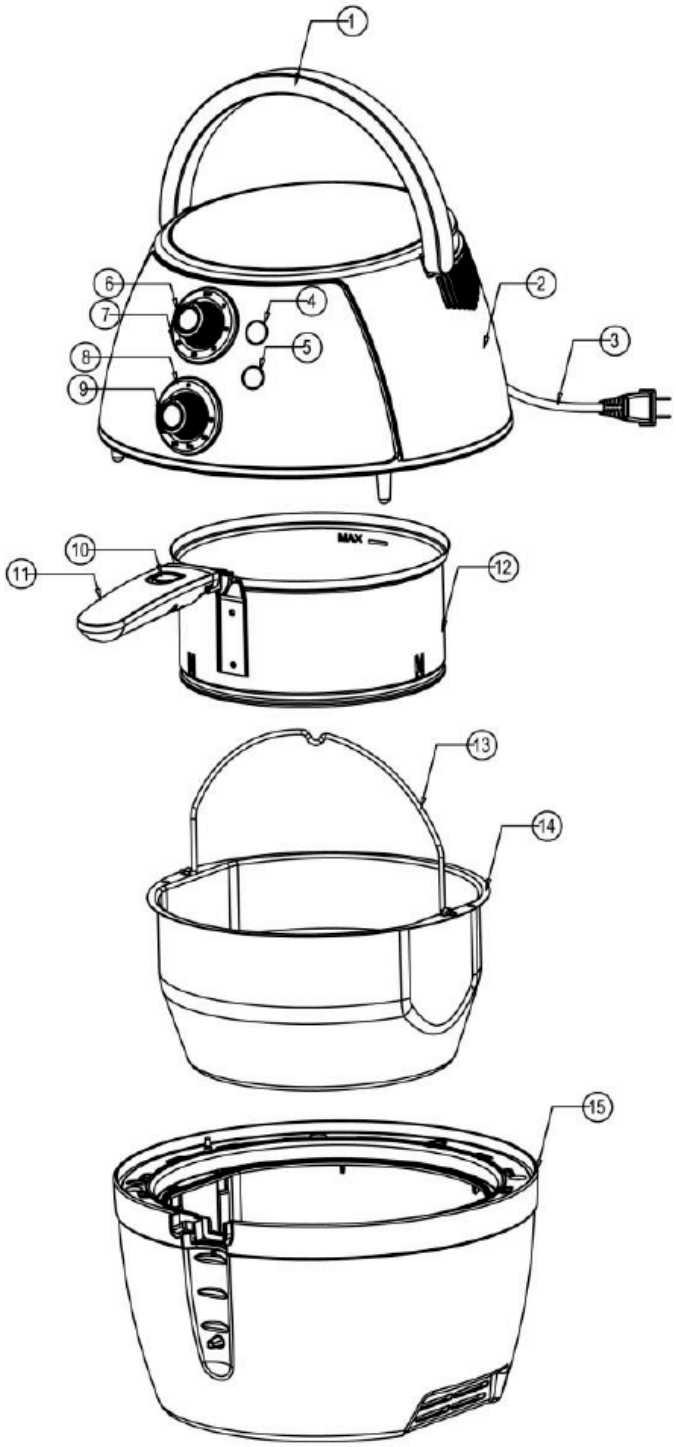
- La freidora no debe ser utilizada por personas con capacidades físicas o mentales reducidas sin la supervisión de una persona responsable.
- La freidora no se debe utilizar en exteriores.
- La freidora no está diseñada para uso industrial o comercial; únicamente doméstico.
- Mantenga la freidora fuera del alcance de los niños.
- Si el cable de poder está dañado, haga que sea revisado.
- La freidora no debe ser utilizada con ningún tipo de temporizador externo o sistema de control remoto.
- No toque la freidora en las partes marcadas como zonas de alta temperatura.
- No intente reparar la unidad usted mismo. Remita toda revisión, mantenimiento y reparación a personal de servicio técnico calificado.

RECOMENDACIONES

- Asegúrese de que el voltaje de la unidad corresponde con el del área donde la va a conectar.
- Para evitar el riesgo de electrocución, no sumerja el cable de poder ni la freidora en agua u otros líquidos.
- Desconecte la freidora y permita que se enfríe antes de llevar a cabo la limpieza.
- Si observa que el cable de poder está dañado, no utilice la freidora.
- No utilice accesorios que no estén recomendados por el fabricante.
- No permita que el cable de poder cuelgue por el borde del mostrador ni que esté en contacto con superficies calientes.
- No utilice la freidora para otros propósitos diferentes a los que fue diseñada.
- Recuerde que este es una unidad que se calienta bastante. Colóquela sobre una superficie que tenga un soporte adecuado para el calor.
- Asegúrese de que la sartén de la freidora esté seca antes de colocar los ingredientes.
- La freidora cuenta con un interruptor de seguridad interno. Únicamente cuando la freidora esté completamente sobre la base, se podrá encender.
- Después de utilizarla freidora coloque el botón de temperatura en la posición cero y desconecte la unidad.
- Cuando la freidora esté funcionando, se emitirá un vapor caliente a través de las salidas de aire. Mantenga las manos y el rostro a una distancia prudente de estas salidas de aire. También tenga precaución con el aire caliente cuando retire la sartén de la freidora.
- No se recomienda el uso de extensiones eléctricas.

DESCRIPCIÓN

1. Manija
2. Cubierta superior
3. Cable de poder y enchufe
4. Indicador de encendido
5. Indicador de calefacción
6. Temporizador
7. Círculo de escala de temporizador
8. Círculo de escala de control de temperatura
9. Control de temperatura
10. Botón de manija
11. Manija de la freidora
12. Freidora
13. Manija de la sartén
14. Sartén
15. Base



Nota

- El temporizador tiene un rango de 0 a 30 minutos.
- El control de temperatura tiene un rango de 80 a 200 °C.

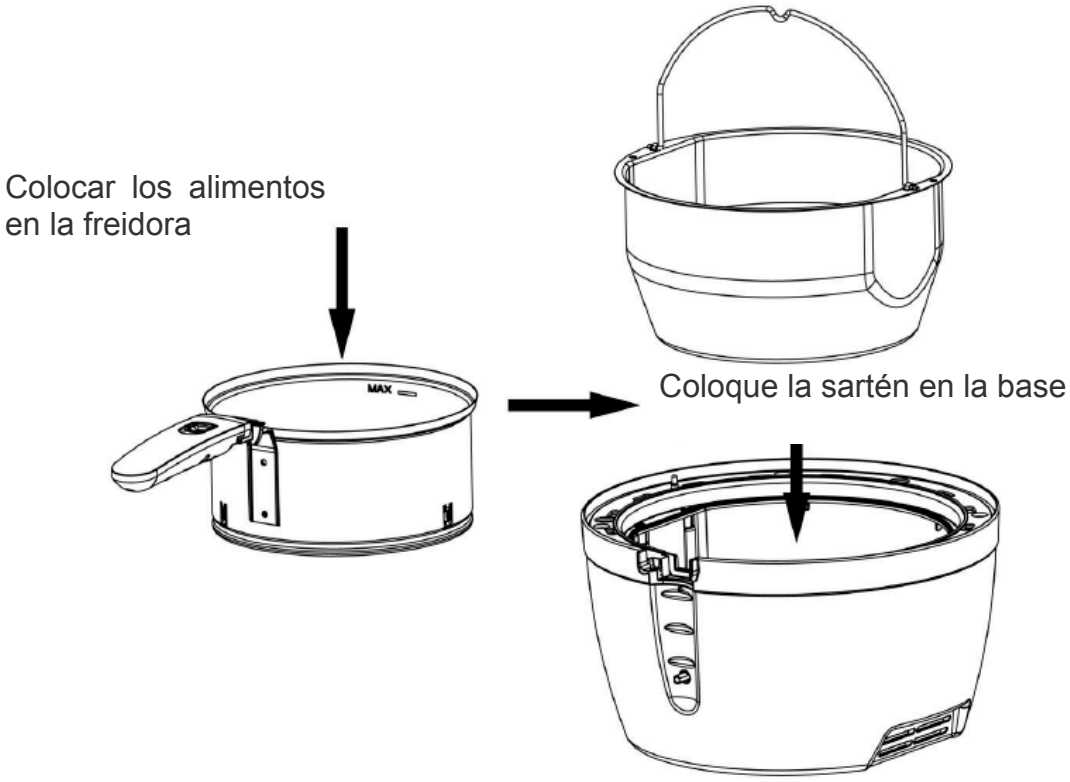
ANTES DE USAR POR VEZ PRIMERA

Verifique que todos los accesorios estén completos y la unidad se encuentre en buenas condiciones. Limpie completamente todas las partes como se describe en la sección de limpieza y mantenimiento.

INSTRUCCIONES DE OPERACIÓN

Coloque la freidora en una superficie plana y estable. No la coloque sobre superficies que no sean resistentes al calor.

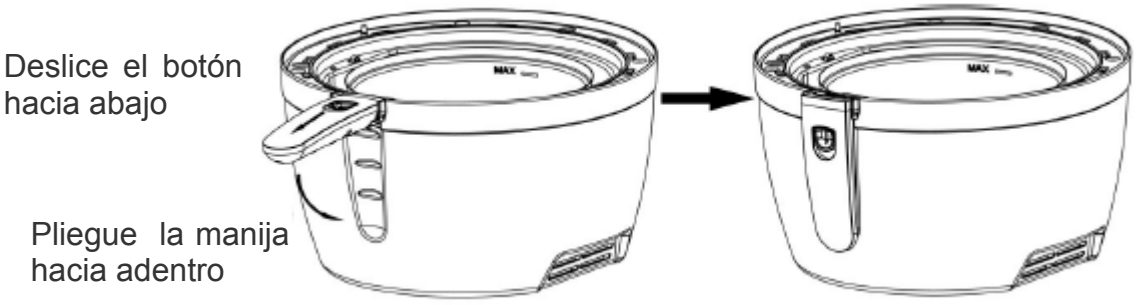
Coloque los alimentos que desea freír en la freidora, coloque la freidora en la sartén y ésta a su vez en la base, como se muestra en la ilustración.



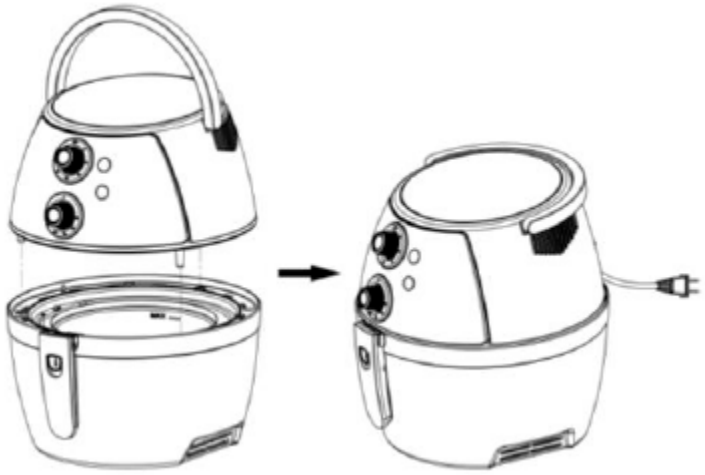
Nota

- No llene la freidora por encima del nivel máximo indicado.
- Si los ingredientes crecen al calentarlos, tenga esto en cuenta para no exceder el volumen.

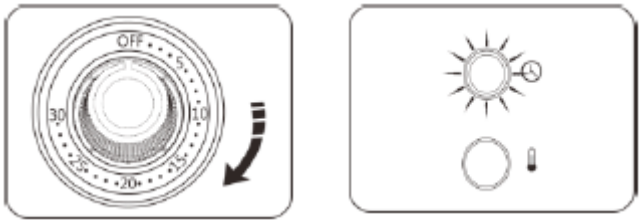
Deslice el botón de la manija y pliegue la manija hacia adentro.



Coloque la cubierta superior sobre la base, y conecte el cable de poder al tomacorriente.



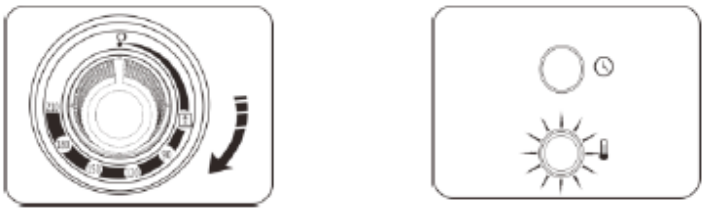
Coloque el temporizador en la posición que necesite según los ingredientes. El indicador de encendido se activará y el motor comenzará a funcionar.



Nota

- Únicamente cuando la freidora esté totalmente en contacto con la base, la unidad se encenderá.
- Se recomienda que precaliente la unidad por 3 minutos.

Coloque el control de temperatura en la temperatura requerida. Cuando la luz verde se encienda la freidora comenzará a funcionar.

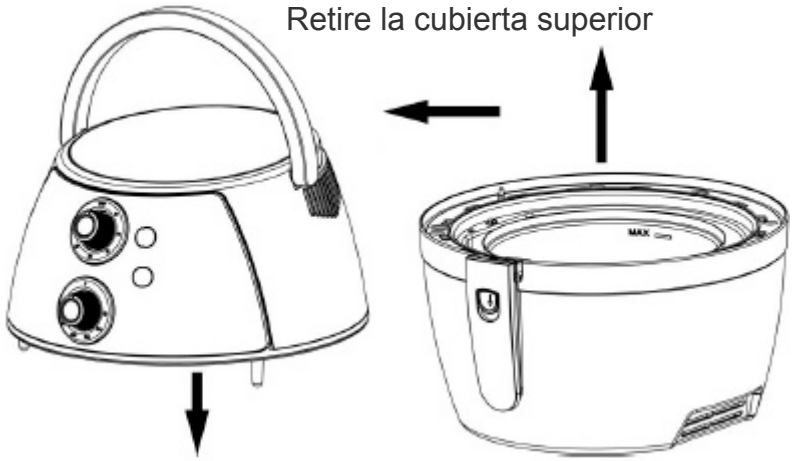


Nota

- Para obtener mejores resultados voltee los alimentos cuando los esté friendo. También puede obtener un mejor sabor con una baja temperatura y un mayor tiempo.
- Si retira la freidora para voltear los alimentos, el temporizador no se detendrá.

Cuando escuche la campanilla el tiempo de preparación establecido terminar. Los indicadores de encendido y de calefacción se apagarán. Retire la freidora de la base.

Retire la cubierta superior

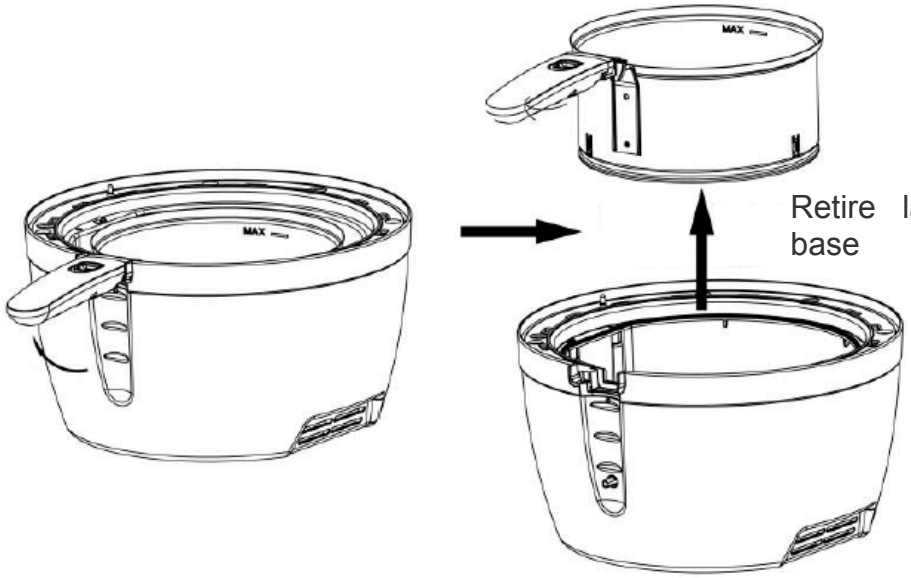


Nota

- Si los ingredientes no están listos aún, sencillamente coloque de nuevo la freidora en la base y ajuste el temporizador a un par de minutos más.

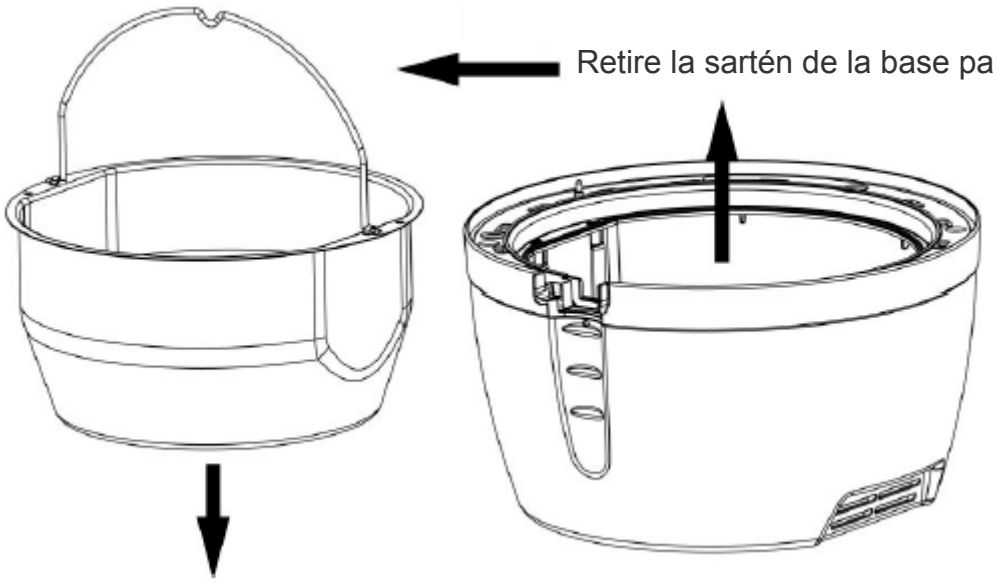
Levante la manija de la base hasta que quede en la posición horizontal. Retire la freidora de la sartén y sirva los alimentos.

Levante la manija



Retire la freidora de la base

Al terminar de freír, retire la sartén de la base para lavar y limpiar.



LIMPIEZA Y MANTENIMIENTO

- Desconecte el cable de poder antes de limpiar la unidad.
- Limpie la sartén y la freidora con agua o líquido para lavar.
- Utilice una prenda suave humedecida para la parte exterior. No utilice líquidos para lavar.
- No utilice productos abrasivos que puedan dañar el acabado.
- No sumerja la unidad ni el cable de poder en agua u otros líquidos.

RESOLUCIÓN DE PROBLEMAS

Esta lista es para ayudarle a resolver problemas simples que pueden presentarse en el uso del producto. Por favor léala y verifique estos puntos antes de solicitar ayuda de personal de servicio técnico autorizado.

PROBLEMA	CAUSA Y SOLUCIÓN
La unidad no enciende	Verifique la conexión del cable de poder. Verifique que la freidora esté bien puesta sobre la base.
La luz indicadora está encendida pero la unidad no funciona	Verifique el ajuste del tiempo y la temperatura.
La freidora no encaja en la base	Puede haber muchos ingredientes en la freidora
Los alimentos no se fríen de manera uniforme	Puede haber colocado muchos alimentos en la freidora; intente reduciendo la cantidad o moviéndolos.

RECETAS

Papas fritas

: 20min : 180 ℃ Weight: 250g

Pan

: 10min : 150 ℃ Weight: 250g

Pastel

: 12min : 180 ℃ Weight: 250g

Camarones

: 12min : 170 ℃ Weight: 250g

Pescado

: 12min : 170 ℃ Weight: 250g

Carne

: 20min : 180 ℃ Weight: 250g

Pollo

: 20min : 200 ℃ Weight: 250g

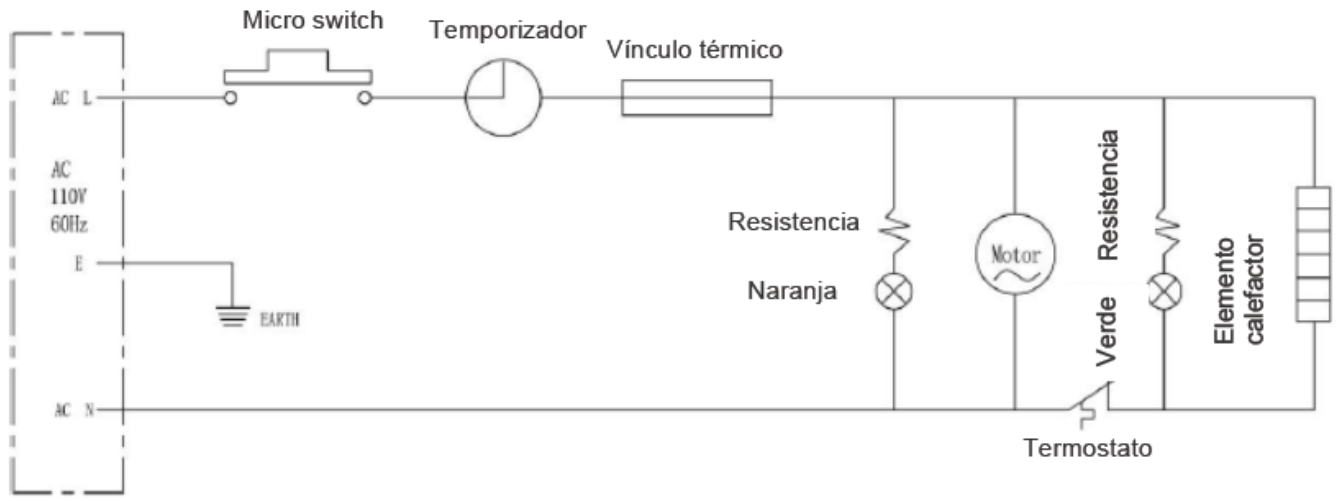
Voltaje:

AC110V/60Hz – 1100W

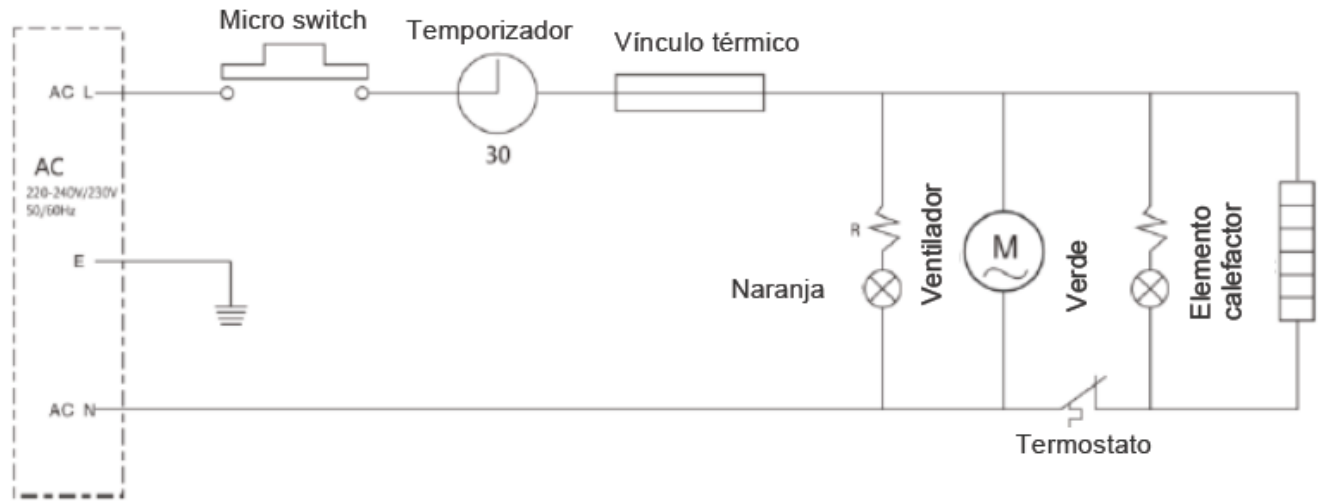
AC220V/50Hz – 1300W

DIAGRAMA DE CIRCUITOS

AC110V/60Hz



AC220V/50Hz



- Las personas y/o Marcas registradas en este manual de instrucciones no están afiliadas a Premier Electric Japan Corp. y aparecen en este Manual con propósitos ilustrativos únicamente.

PREMIER®

INSTRUCTION MANUAL
OIL-LESS FRYER
FRD-5208AF

DEAR CUSTOMER

In order to achieve the best performance of your product, please read this instruction manual carefully before using, and keep it for future reference.
If you need extra support, please write to ***info@premiermundo.com***

CAUTION

RISK OF ELECTRIC SHOCK, DO NOT OPEN

Caution: To reduce the risk of electric shock do not open this device, there are not serviceable parts for customers. Please refer any maintenance or repair to qualified personnel.

This sign means the existence of dangerous voltage at the inside of the unit, which states a risk of electric shock.

This sign means that there are important instructions of operation and handling in the manual that comes with this device.

PREMIER CUSTOMER SERVICE

Venezuela:	0800 – ELECTRIC (353-2874)
Panama:	300-5185
Website	www.premiermundo.com
E-mail:	servicioalcliente@premiermundo.com

NOTE
This unit may be submitted to changes in specifications, characteristics and/or operation without prior notice to the user, in order to continue improving and developing its technology.

Thanks for buying our product, please read the instruction carefully before use.

WARNING!

This appliance is not intended for use by young children or infirm persons without supervision;
This appliance is not intended for use in vehicles, or on board ships or aircraft or any outdoors;
This appliance is not intended to be used for industrial or commercial;
The appliance is not a toy; keep away from young children;
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
The appliance is not intended to be operated by means of an external timer or separate remote-control system.
Do not touch with anywhere on the appliance where printed high-temp warning marks.
Keep the appliance stored high out of reach of young children.

(1) This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
Keep the appliance and its cord out of children less than 8 years

(2) Keep the appliance and its cord out of children less than 8 years

(3) This mark means hot surface, don't touch this surface.

1. IMPORTANT SAFEGUARDS

Read this manual thoroughly before using and save it for future reference.

1.1 Check the appliance and the accessories. Consult the dealer for any inquiries.

1.2 Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the air fryer.

1.3 To protect against fire, electric shock and injury to persons do not immerse cord, plug, or the unit in water or other liquid.

1.4 Children should be supervised to ensure that they do not play with the appliance.

1.5 Unplug the appliance from outlet when it not in use or before cleaning. Allow it to cool down before putting on or taking off parts or before cleaning the appliance.

1.6 Never operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to an authorized service center for examination, repair or adjustment.

1.7 The use of accessory not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.

1.8 This appliance is intended to be used in household. Do not use outdoors.

1.9 Do not let cord hang over the sharp edge of table or counter, or touch the hot surface.

1.10 Do not place the appliance on or near combustible materials such as a tablecloth or curtain in order to avoid something burning.

1.11 Do not use the appliance for any other purpose than described in this manual.

1.12 This is heating appliance. Place the appliance on a horizontal, even and stable surface when using. Do not place on plastics, vinyl, and enamel board or any other hot-short, easy-wear surface.

1.13 Wipe dry the pan and the basket before putting the ingredients inside.

1.14 The handle button, for frying basket, just use to lock or furl the handle to the basket, don't press it unless you want to do so, or dangerous will be occurred.

1.15 The appliance has a safety switch inside. Only when the Frying Main is down to the Base of unit completely, it can be power on.

1.16 Unplug the appliance; return the temperature control and timer knob to zero after use.

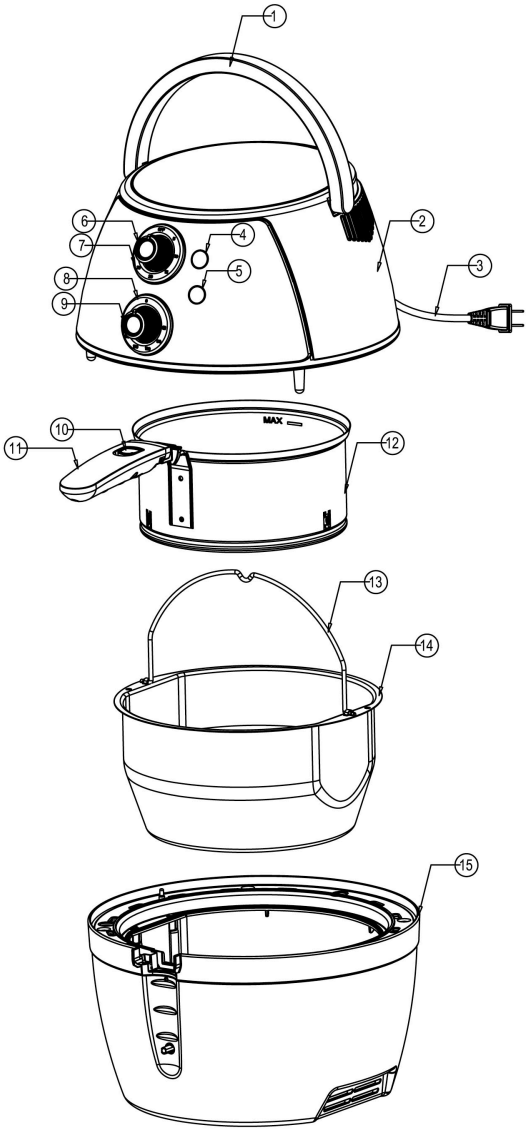
1.17 Some parts of the appliance will have high temperature during operation, e.g. pan, basket. Use the handle instead of hand touching.

1.18 During the appliance frying, hot steam will exhaust through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.

1.19 External mains cord connection is not allowed.

2. KNOW YOUR AIR FRYER

2.1 The main components.（Ref. Fig. 1）



COMPONENTS

1） Lifting Ring；
2） Top Main Housing；
3） Power Cord & Plug；
4） Power Indicator；
5） Heating Indicator；
6） Timer Knob；
7） Timer Scale Ring；
8） Temp-controller Scale Ring；
9） Temp-controller Knob；
10） Handle Button；
11） Basket Handle；
12） Frying Basket；
13） Frying Pan Ring；
14） Frying Pan；
15） Base.

（Fig. 1）

Notice:

1) The timer knob indicates 0-30 minutes, and the max time is 30 minutes.
2) The temperature control knob indicates (OFF) and 80- 200 degrees, and the max temp are 210 degrees.
3) The direction adjustment is the same for the timer and temp knob, the clockwise direction is the max one.

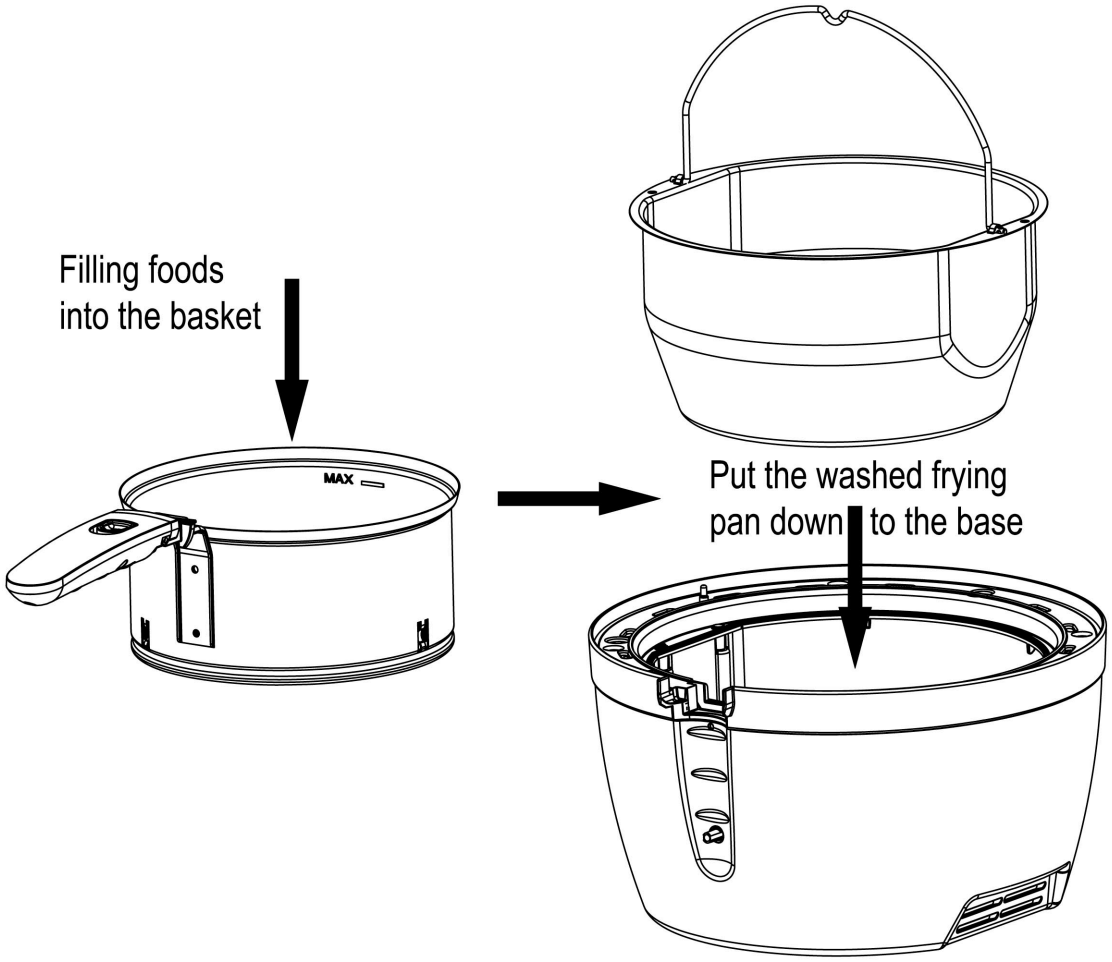
3. BEFORE FIRST USE

Check that all accessories are complete and the unit is not damaged.
Thoroughly clean the basket, the pan, and any detachable parts as CLEANING AND MAINTENANCE.

4. USING YOUR AIR FRYER

4.1 Place the appliance on a stable, horizontal and level surface. Do not place the appliance on non-heat-resistant surfaces.

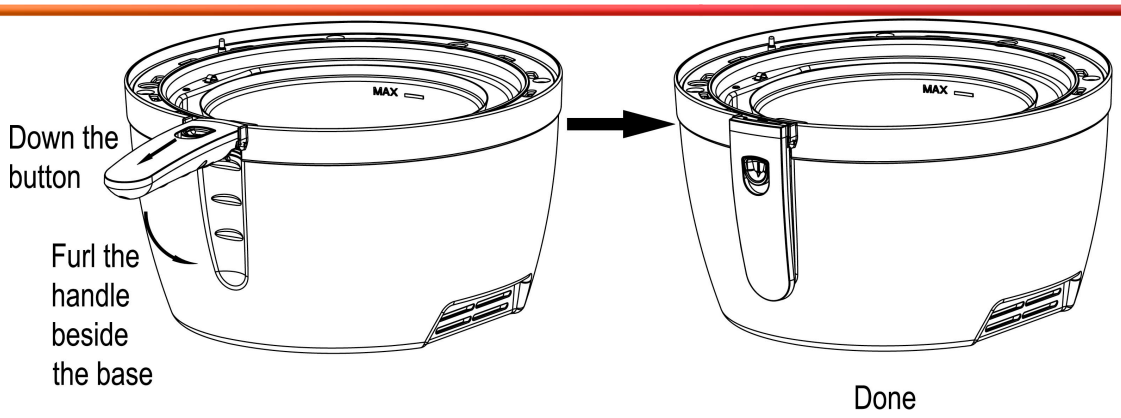
4.2 Fill some foods that you want to frying into the Basket, than put it inside the washed Frying Pan whom has downed into the Base well.（Ref. Fig. 2）



（Fig. 2）

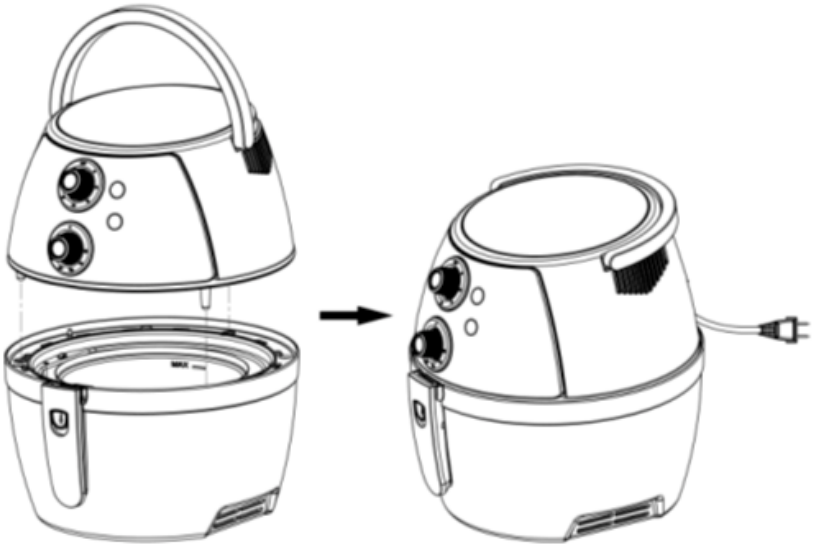
Note： 1）Never fill the basket beyond the MAX indication or exceed the amount.
2）If the ingredients become bigger after heating, count the amount according to the heated volume.

4.3 Slide down the handle button, and furl the handle beside the Base tightly. (Refer to fig. 3)



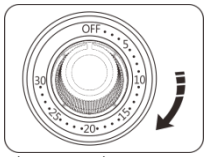
（Fig. 3）

4.4 Fit the Top Main Housing down to the Base, and plug it's power cord into your socket on wall; (Ref. Fig.4)

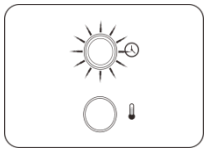


(Fig. 4)

4.5 Turn the timer to the required time according to the ingredients. The power indicator will turn on and motor starts working.（Ref. Fig. 5&6）



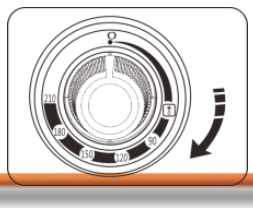
（Fig. 5）

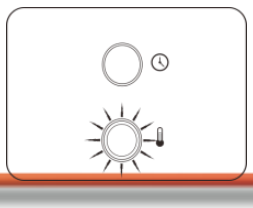


（Fig. 6）

Note: 1）Only when the frying main was fitted with the base completely, the power will turn on.
2）Recommend to preheat the unit 3mins, if the appliance is cold.

4.6 Turn the temperature control knob to the required temperature. And then the green light is on and the heating element starts working.（Ref. Pic 7& 8）





（Fig.7） （Fig. 8）

Tips： It can help cook better to turn over the ingredients during frying. Or it can have better tasty with lower temp and longer timer. Please read the HINTS FOR GREAT-TASTING for reference.

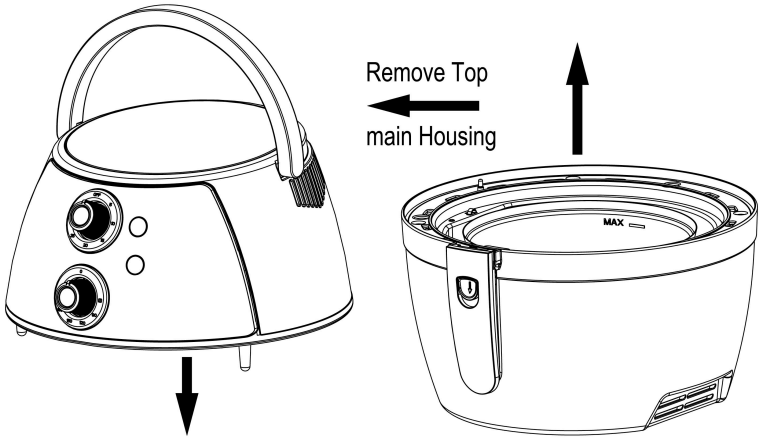
Note：

1）The pan and basket are very hot during work, do not touch them by hand.

2）The pan may has oil if cook fat ingredients. Be careful for scalding injury.

3） If draw out the basket to turn over the ingredients during frying, the timer will not stop, the time should be deducted.

4.7 When you hear the timer bell, the set preparation time has elapsed. The power indicator and heating indicator turn off. Please remove the Frying main off the Base.（Ref. Pic 9）



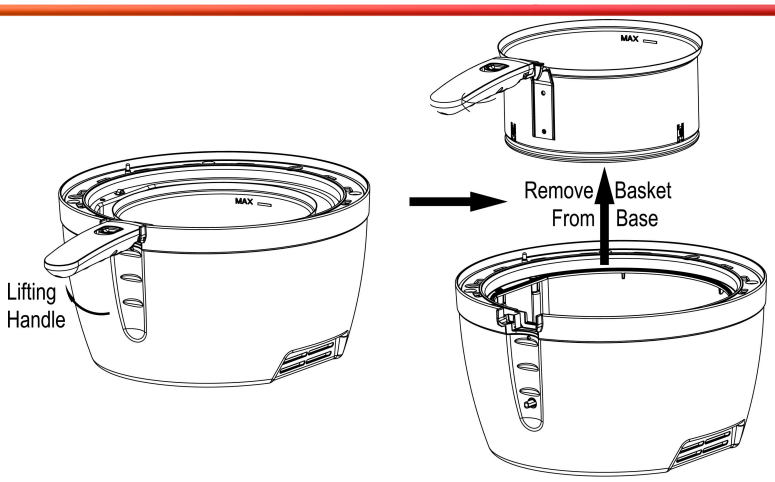
（Fig. 9）

Tip： If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

Note： After this, the pan and basket are hot still. Use the handle or assistant support.

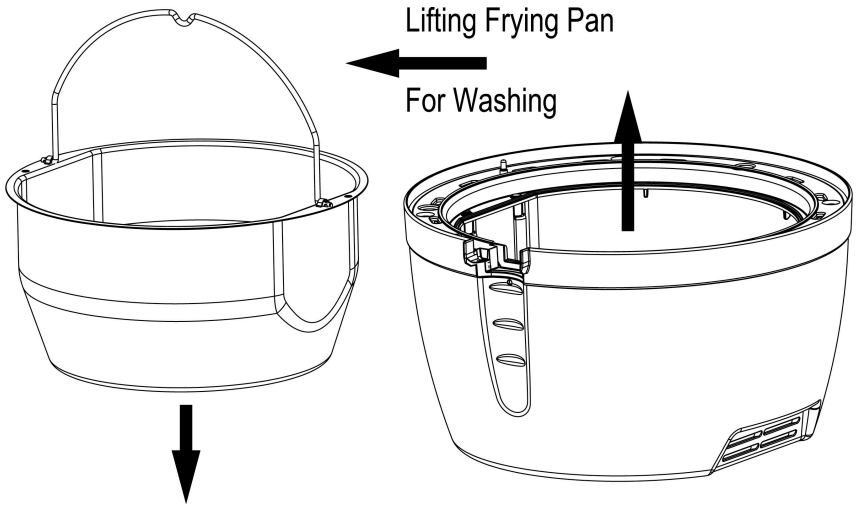
4.8 Lift the basket handle from the Base, until the handle locked itself automically .（Ref. Fig.10）

4.9 Remove the basket from the frying pan to get your fine fried foods.（Ref. Fig. 10）



（Fig. 10）

4.10 After frying finished, the Prying Pan could be removed out from the Base for washing and cleaning.（Ref. Fig. 11）



（Fig. 11）

5. CLEANING AND MAINTENANCE.

Caution: Be sure to unplug this appliance before cleaning.
1) Clean the pan and basket with water or washing-up liquid.
2) Wipe the appliance body with a moist cloth. No washing-up liquid.
3) Do not immerse the power cord, plug and appliance body with water or other liquid. Or It may result in fire, electric shock or injury to persons.
4) After drying, replace all parts and keep for next use.

6. FAULT, CAUSE AND SOLUTION

No.	Problem	Possible cause	Solution
1	No power while the unit plugged	1) It is not plugged in. 2) No electricity. 3) The frying main is not fitted 4) The appliances damaged.	1) Check the mains cord. Plug in. 2) Check the electricity. 3) Push the frying main fit better. 4) Contact the local dealer.
2	Power light on but it does not work.	1) Do not set the cooking time. 2) Do not set the temp. 3) The appliance is damaged.	1) Set the time according to the 2) Set the appropriate temp. 3) Contact the local dealer.
3	Cannot fit the frying main into the base properly.	1) Too much ingredients in the 2) Basket is not placed in the pan 3) Something outside the pan. 4) Something inside the air fryer. 5) The appliance is damaged.	1) Do not fill the basket beyond the MAX 2) Push the basket down into the pan 3) Remove it off. 4) Remove it off. 5) Contact the local dealer.
4	Cannot turn the timer or with strange sound.	The timer is damaged.	Contact with the local dealer.
5	The timer does not work.	The timer is damaged.	Contact with the local dealer.
6	Cannot turn the temp control or with strange sound.	The temp control is damaged.	Contact with the local dealer.
7	Foods are fried unevenly.	1) Too much ingredients. 2) Do not turn over the food. 3) Cannot hear the fan working sound.	1) Reduce the ingredients. 2) Turn or shake the food during cooking. 3) It is damaged, contact with the dealer.

Recipe

Chips

: 20min : 180 ℃ Weight: 250g

Bread

: 10min : 150 ℃ Weight: 250g

Cake

: 12min : 180 ℃ Weight: 250g

Shrimp

: 12min : 170 ℃ Weight: 250g

Fish

: 12min : 170 ℃ Weight: 250g

Beef

: 20min : 180 ℃ Weight: 250g

Chicken

: 20min : 200 ℃ Weight: 250g

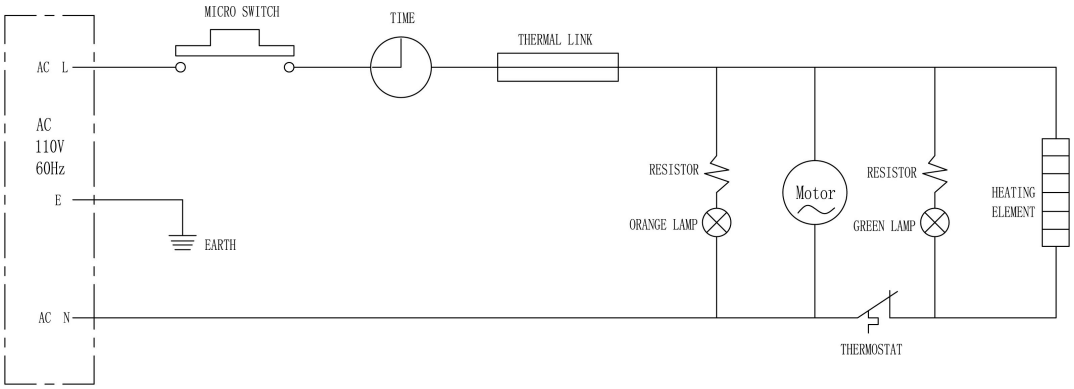
Working Voltage :

AC110V/60Hz ,1100W

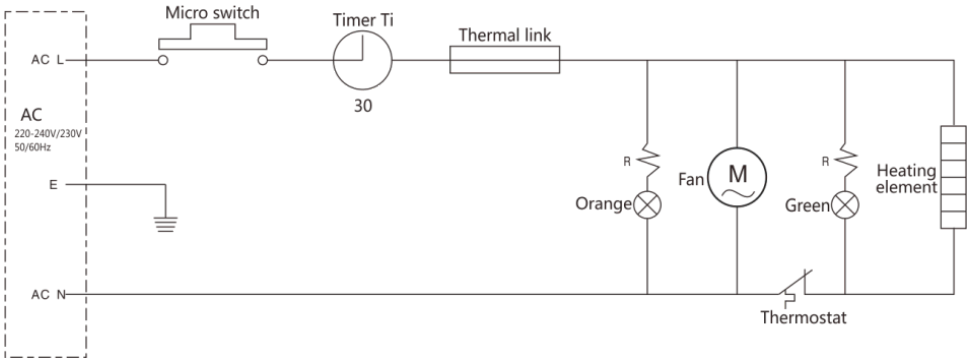
AC220V/50Hz ,1300W

Circuit Diagram

AC110V/60Hz



AC220V/50Hz



This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and health way.